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United States
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Agriculture

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Directory Human Nutrition Activities



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The directory was prepared by the Subcommittee for Human Nutrition, Committee of Research and Education of the Secretary of Agriculture's Policy and Coordination Council.

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Directory

Human Nutrition Activities

USDA HUMAN NUTRITION ACTIVITIES

An important mission of the U.S. Department of Agriculture (USDA) is to assure that a sufficient, wholesome, and nutritious supply of food is available to all Americans at reasonable prices and to provide information by which all persons can select a healthful diet. Another mission of the USDA is to contribute to food and agricultural progress throughout the world. To accomplish these missions the USDA conducts a wide range of research, education, information, regulatory, and food assistance activities. These activities are distributed throughout several agencies within USDA and are coordinated through the Department's Subcommittee for Human Nutrition of the Research and Education Committee of the Secretary's Policy and Coordination Council. The Assistant Secretaries for the agencies conducting these activities are:

Assistant Secretary Mary C. Jarratt
Food and Consumer Services
207 W Administration Building

Assistant Secretary Orville G. Bentley
Science and Education
217 W Administration Building

Assistant Secretary C. W. McMillan
Marketing and Inspection Services
242 E Administration Building

Assistant Secretary William G. Leshner
Office of Economics
227 E Administration Building

Under Secretary Daniel G. Amstutz
International Affairs and Commodity Programs
212 A Administration Building

A brief description of some of these activities by Agency and the name of a contact person follow.

HUMAN NUTRITION RESEARCH

AGRICULTURAL RESEARCH SERVICE
Terry B. Kinney, Jr., Administrator

The mission of the Agricultural Research Service (ARS) is to implement research designed to produce new knowledge and technologies required to ensure continuing vitality of the Nation's food and agriculture enterprise. Promoting optimum health and well-being through improved nutrition is one of six major objectives of the ARS strategic program plan (U.S. Dept. Agr. Misc. Pub. 1429, January 1983). Four approaches to achieve this objective are identified.

- Define nutrient requirements at all stages of life.
- Determine the nutrient content of agricultural commodities and processed foods as eaten and establish the bioavailability of nutrients in these foods.
- Improve human nutrition status by making available techniques to assess the effectiveness of nutrition programs.
- Integrate knowledge of human nutritional needs into the agricultural/food system.

The ARS human nutrition research is conducted primarily at five separate Human Nutrition Research Centers and at Regional Utilization Laboratories. The centers maintain close communication with each other and the research programs are coordinated through the National Program Staff. Each center has a different research thrust and provides its unique contribution.

Contact: Gerald F. Combs, Assistant Deputy Administrator for Human Nutrition - 301/344-3216

Beltsville Human Nutrition Research Center, Beltsville, Md.
The history of the Beltsville Human Nutrition Research Center can be traced to 1894, when Congress authorized the Office of Experimental Stations with headquarters at Wesleyan University in Middletown, Conn., to carry out human nutrition investigations. The headquarters was moved to Washington, D.C., in 1906, and to Beltsville, Md., in 1941. The mission of the center is to define human requirements for the essential nutrients-protein, carbohydrates, lipids, vitamins, and minerals for optimal health and performance and to identify, through study of their nutrient composition, the foods that meet those nutritional requirements. This center also is concerned about the metabolic role of nutrients and with understanding the many interactions of nutrients with other food components and the effects on bioavailability. Emphasis at this center is on the nutritional requirements of adults and on development of food composition analysis methodology.

Contact: Walter Mertz, Director - 301/344-2157

Children's Nutrition Research Center at Baylor College of Medicine, Houston, Tex. The Children's Nutrition Research Center (CNRC), established in 1979 in response to Congressional mandate, is the only center that deals exclusively with research on nutrient needs and nutritional status of mothers, infants, and children. Its mission is to define the

nutritional requirement that will ensure optimal nutritional status in pregnant and lactating women and in infants and children through adolescence. Emphasis is being given to protein and energy requirements of women for pregnancy and lactation and of infants and children for growth. Noninvasive methods involving stable nonradioactive isotopes are used as tracers of individual nutrients to determine their absorption and utilization.

Contact: Buford Nichols, Director - 713/799-6006

Grand Forks Human Nutrition Research Center, Grand Forks, N. Dak. The mission of the Grand Forks Human Nutrition Research Center, established in 1963, is to develop recommendations for nutrient intakes in humans and to identify useful nutrient forms, with particular emphasis on mineral requirements. Although the main thrust of research is directed toward the role of trace elements in nutrition, other essential nutrients (for example, protein, carbohydrate, and fat) are not overlooked. Those nutrients are studied in collaboration with several other scientists at various universities and at other ARS locations.

Contact: Leslie Klevay, Acting Director - 701/775-8353

Human Nutrition Research Center on Aging at Tufts University, Boston, Mass. The Human Nutrition Research Center on Aging was established in FY 1980 in response to the mandate of Congress. Its mission is to determine the nutrient needs of the elderly and the relationship of dietary factors to the aging process. Investigations are carried out to determine the influence of diet on the onset and course of aging and the manner in which diet can delay or prevent the onset of degenerative conditions associated with aging.

Contact: Harold Sandstead, Director - 617/956-0302

Western Human Nutrition Research Center, the Presidio of San Francisco, Calif. The Western Human Nutrition Research Center was established on April 6, 1980, when Congress ordered the transfer of the nutrition research program of the Army, located at Letterman Army Institute of Research, Presidio of San Francisco, to the USDA. The mission of the center is to improve methods for assessing human nutritional status and to study the factors that lead to malnutrition. This center also conducts studies on human nutritional requirements and on factors that influence them, with emphasis on vitamin requirements.

Contact: James M. Iacono, Director - 415/556-9699

Plant, Soil, and Nutrition Laboratory, Ithaca, N.Y. This laboratory was established as a National Laboratory to investigate the cause and effect relationships between plants, soil, and nutrition. Implicit in this mission is that the laboratory should study the contributions of the soil to the nutritive value of food plants. Of special interest has been the effect of mineral supply on plant constituents such as amino acids and vitamins, mineral forms in plants, transport through the plant, and availability to man and animals. Effects on toxic substances in plants also are studied.

Contact: Darrell Van Campen, Laboratory Director -
607/256-5480

Regional Laboratories. Since adequate human nutrition translates directly to the need for an ample supply of wholesome, high-quality foods and food products, it is important that other parts of the food chain be concerned about solutions to nationally important food and nutrition problems. Accordingly, other ARS research centers are involved in research important to achieving the human nutrition objective. These include the Eastern Regional Research Center, Philadelphia, Pa.; Northern Regional Research Center, Peoria, Ill.; Southern Regional Research Center, New Orleans, La.; Western Regional Research Center, Berkeley, Calif., and the Richard Russell Research Center, Athens, Ga. These centers focus on specific areas of research directed at food production, food processing, food storage, distribution and marketing, and food safety.

Contact: Gerald F. Combs, Assistant Deputy
Administrator for Human Nutrition -
301/344-3216

COOPERATIVE STATE RESEARCH SERVICE
J. Patrick Jordan, Administrator

The Cooperative State Research Service (CSRS) is responsible for administering and coordinating funds appropriated under the Hatch Act and the 1977 Food and Agriculture Act to 54 State agricultural experiment stations, to 16 "1890 land-grant schools" and to Tuskegee Institute to carry out research on food and agricultural issues including human nutrition research. Matching funds, often in excess of the amount of Federal funds, are provided by the States. These projects in the area of nutrition often focus heavily on nutrient bioavailability and the composition of foods,

determination of nutrient requirements, metabolic functions of nutrients and interactions, dietary and nutritional status of special populations, dietary patterns, and alterations in the nutritional value of food supply resulting from changes in production, processing, or marketing practices.

Contact: Mary Heltsley, Home Economist, Natural Resources, Food and Social Sciences -
202/447-3426

ECONOMIC RESEARCH SERVICE
John E. Lee, Jr., Administrator

The Economic Research Service (ERS) conducts a wide variety of research and analysis on food and agricultural issues, some of which relate to human nutrition. Research is conducted on food consumption patterns and their determinants, changes in dietary practices, and the effects of government policies and socioeconomic factors on food consumption. These studies use data from existing surveys such as the Bureau of Labor Statistics' (BLS) Continuing Consumer Expenditure Survey, USDA's Survey of Food Intake of Individuals and Survey of Household Food Consumption, and the Department of Health and Human Services' (DHHS) Health and Nutrition Examination Survey.

Food Consumption Patterns. ERS develops estimates of annual per capita food consumption used by nutritionists in USDA's Human Nutrition Information Service (HNIS) in estimating average per capita nutrient availability. This information is developed in ERS through analyses of the supply and utilization of agricultural products.

Contact: Karen Bunch, Agricultural Economist -
202/447-6860

Determinants of Food Consumption and Dietary Practices. ERS conducts research on factors that influence consumer demand for major food products and individual food items. Socioeconomic factors that are analyzed include regional population shifts, increasing life expectancy, rising incomes, declining birth rates, and health and nutrition concerns. This information is useful for projecting consumer demand as population characteristics change as well as aid in identifying population subsets whose intake of certain foods is high or low relative to the national average. In FY 1984, ERS will conduct three studies related to food consumption and demand:

- Improved methodology of forecasting per capita food consumption.
- Determinants of expenditures for food at home and away from home.
- Frequency of purchase of selected foods and household food expenditures.

Contact: Richard C. Haidacher, Leader, Food Demand
Research Section - 202/447-9200

Effects of Government Policy on Food Consumption and Human Nutrition. An ongoing research activity for ERS is analysis of the effects of alternative Government policies, especially food policies, on both producers and consumers. This research provides insight as to the effects of existing and alternative food and agricultural policies on food consumption, dietary levels, and the nutritional status of target populations. In FY 1984, ERS will conduct four major studies on the implications of the food assistance programs for food demand. The specific studies include:

- Analysis of alternatives to the National School Lunch Program using an econometric framework to quantify the effects of USDA commodity donations and purchase programs.
- Effects of eliminating the Food Stamp Program's purchase requirement on farm income of producers of meat and dairy products.
- Effects of the 1981 Agriculture and Food Act and the 1981 and 1982 Omnibus Budget Reconciliation Acts on food expenditures of low-income households.
- Analysis of the effects of the USDA food programs on household food supplies.

Contact: Clark Burbee, Agricultural Economist, Food
Policy Section - 202/447-8967

HUMAN NUTRITION INFORMATION SERVICE
Isabel Wolf, Administrator

The Human Nutrition Information Service (HNIS) conducts and interprets applied research in food and nutrition (1) to improve professional and public understanding of the nutritive value of foods and of the nutritional adequacy of

diets and food supplies and (2) to develop other knowledge needed to improve the quality of diets. Research activities are in four general areas:

Nutrient Data Research. HNIS provides accurate, up to date, and comprehensive information on the nutrient composition of all foods important in American diets. This involves gathering and evaluating nutrient data from literature and from Government, university, industry, and other laboratories, and generating data not found elsewhere through sponsorship of extramural research. Data are processed through a computerized National Nutrient Data Bank and disseminated in machine-readable and published form. The Agency also cooperates with other countries and international organizations in the development of information on the nutrient content of foods.

Contact: Frank N. Hepburn, Chief, Nutrient Data
Research Branch, Consumer Nutrition Division
- 301/436-8491

Food Consumption Research. HNIS plans, coordinates, oversees, and analyzes information from the Nationwide Food Consumption Survey (NFCS), related supplemental surveys, and methodological research for these surveys. Information is provided in forms readily applicable to multiple policy and program uses relating to agriculture, food assistance intervention, food quality and regulation, and nutrition education. NFCS provides comprehensive information on household food use, food cost, and socioeconomic variables as well as on food intakes and dietary practices of individual household members. HNIS staff and staff from the Department of Health and Human Services (DHHS) jointly develop and implement the National Nutrition Monitoring System (NNMS). As part of the system, HNIS will initiate a Continuing Survey of Intakes of Individuals in 1985. This survey is designed to monitor the nutritional quality of diets of the population and of subpopulations at nutritional risk on a timely basis.

Contact: Robert L. Rizek, Director, Consumer
Nutrition Division - 301/436-8457

Diet Appraisal Research. HNIS conducts and interprets food and nutrition research to solve practical problems faced by Government policymakers, educators, health professionals, and consumers. Examples are:

- Estimate the nutrient content of the national food supply each year to show trends in nutrient availability and food sources of nutrients.

- Keep current the USDA Family Food Plans and estimate costs monthly. The thrifty food plan is the legal standard for benefits in the Food Stamp Program.
- Study factors affecting diets, such as the use of fortified foods, the use of convenience foods, eating away from home, and participation in food assistance programs.
- Study food consumption patterns, food habits, and dietary levels of macronutrients, vitamins, minerals, and other dietary components to identify areas of need for food guidance.

Contact: Susan O. Welsh, Chief, Food and Diet
Research Branch, Consumer Nutrition Division
- 301/436-8470.

Guidance and Education Research. HNIS develops and evaluates nutrition materials and techniques for increasing nutrition knowledge of professionals and consumers and improving food selection behavior. Examples are:

- Develop information on dietary guidelines, food selection, food money management and food preparation in homes and institutions to help the public and special target audiences achieve nutritious and satisfying diets they can afford.
- Design and evaluate computerized systems and data bases to assist nutrition professionals in obtaining nutrition information they require.
- Develop nutrition education approaches for low-literacy groups.

Contact: Betty B. Peterkin, Associate Administrator -
301/436-7725

OFFICE OF GRANTS AND PROGRAM SYSTEMS
E. L. Kendrick, Administrator

Competitive Research Grants Office. The Competitive Research Grants Office (CRGO) was established in 1978 to implement a section of the Food and Agriculture Act of 1977. CRGO awards competitive grants to support basic research in human nutrition with emphasis on determining nutrient requirements. The objective is to support creative research that fills gaps in the knowledge of nutrient requirements, bioavailability, the interrelationships of nutrients, and the nutritional value of foods consumed in the United States. Special

attention is given to the study of trace constituents of foods and their effect in healthy humans. According to the Congressional mandate, awards are based on peer reviews and the program is open to applicants from the broadest possible spectrum of research institutions in the United States.

Contact: Anne Holiday Schauer, Associate Chief -
202/475-5022

Small Business Innovation Research Program. Under the authority of the Small Business Innovation Development Act of 1982 (Public Law 97-219), the U.S. Department of Agriculture awards research grants to small business firms in selected areas of research including food science and human nutrition. Grants are awarded competitively based on technical and scientific merits. The objectives of SBIR program include stimulating technological innovation in the private sector, strengthening the role of small businesses in meeting Federal research and development needs, increasing private sector commercialization of innovations derived from USDA-supported research, and fostering and encouraging minority and disadvantaged participation in technological innovation. The scope of food science and nutrition research areas ranges from basic biochemistry, chemistry, and toxicology to food processing and economic studies in market development and analysis.

Contact: Wayne K. Murphey, Acting SBIR Coordinator
- 202/447-2044

OFFICE OF INTERNATIONAL COOPERATION AND DEVELOPMENT
Joan S. Wallace, Administrator

The Office of International Cooperation and Development (OICD) supports international research projects in the United States and overseas on food and agriculture, including human nutrition. Using funds from the Agency for international development and international organizations, OICD also provides technical assistance and training to developing countries. Some of those efforts focus on human nutrition.

OICD's human nutrition activities in developing countries include (1) applied research and technical assistance to increase the availability of nutritious and inexpensive processed foods, such as weaning food supplements and fortified foods; (2) help in making food consumption and nutrition issues a part of agricultural programs and policies and; and (3) administration of foreign agricultural research paid for with U.S.-owned foreign currencies. Some 36 grants have been made for overseas research on human nutrition.

INFORMATION
AND
EDUCATION

Contact: Paul R. Crowley, Director, Nutrition
and Agribusiness Group - 202/447-9206

AGRICULTURAL RESEARCH SERVICE
Terry B. Kinney, Jr., Administrator

The Higher Education Programs (HEP) staff awards institutional grants on a competitive basis to support graduate training in food science and human nutrition at the predoctoral level. This Competitive Graduate Fellowship Program was initiated in FY 1984 to increase the supply of professionally trained scientists with expertise in food science and human nutrition and to provide for the recruitment of outstanding masters' and doctoral students in these areas.

The supply of professionally trained scientists with expertise in food science and human nutrition is very low and the unmet demand for their services is high. Many members of the scientific community have repeatedly warned of a shortage of scientists capable of sound food and nutrition research and education.

Contact: K. Jane Coulter, Director, Higher Education
Programs - 202/447-7854

EXTENSION SERVICE
Mary Nell Greenwood, Administrator

Extension Service (ES) has a major responsibility for diffusing research-based nutrition, food science, and food safety principles and concepts through the Cooperative Extension System (CES). Over 25 percent of all resources allocated to Home Economics is directed to human food and nutrition education programs. Extension professionals teach clientele improved decisionmaking and resource management; assist them to gain knowledge and skills; and alert them to pertinent applied technology and available research findings. Paraprofessional aides are employed in Extension's Expanded Food and Nutrition Education Program to teach low-income families how to use limited food resources to improve family diets. CES education programs for youth and adults promote better health through knowledge of nutrition and prevention of nutrition related health problems. The entire program focus is aimed at educating the U.S. population at the grassroots level. Professionals, paraprofessionals, and trained volunteers design and deliver food and nutrition programs for local needs.

Program priorities are:

- Improving nutrition practices through economical use of local food purchases, preparation, preservation, and storage.
- Identifying the main determinants of food selection at all socioeconomic levels and how dietary habits affect nutritional status.
- Using the best means of knowledge transfer to culturally and educationally diverse populations.
- Maintaining readily available, objective and credible data based on research relative to human nutrition, food safety, and health.

Contact: Ava D. Rodgers, Deputy Administrator, Home
Economics and Human Nutrition - 202/447-2908

HUMAN NUTRITION INFORMATION SERVICE

Isabel Wolf, Administrator

The Human Nutrition Information Service (HNIS) provides information for professionals and consumers on nutrition topics, such as the nutritive value of foods, food money management, food guides and dietary guidelines for food selection and the storage and preparation of food.

Examples of current activities are:

- Update existing publications on nutrition topics and develop new ones to meet current information needs. Publications are available from the Government Printing Office.
- Coordinate an interagency "Making Food Dollars Count" campaign directed especially toward community leaders working with low-income households.
- Provide technical consultation on a video tape "Inside/Out: The Story of Food and Fitness" now being distributed nationwide.
- Sponsor with DHHS a national teleconference for health professionals on infant and maternal health.
- Cooperate with the private sector in the preparation of materials for the public: A food-buying tips leaflet with the Food Marketing Institute and a six-session nutrition course with the American Red Cross. The course will be introduced in chapters nationwide in 1984.

- Sponsor the Dietary Guidelines Advisory Committee, a group of nine nutrition scientists who are to make recommendations to USDA and DHHS about the Dietary Guidelines for Americans, published in 1980.

Contact: Betty B. Peterkin, Associate Administrator
- 301/436-7725

NATIONAL AGRICULTURAL LIBRARY
Joseph H. Howard, Director

The National Agricultural Library maintains a Food and Nutrition Information Center (FNIC) with its 29,000 volume collection. This Center constitutes a major subfile of AGRICOLA, the library's bibliographic online database. The scope of the collection is constantly expanded to assure coverage of all aspects of food and nutrition. FNIC provides lending services of both print and audiovisual material to the following groups of patrons:

The U.S. Congress
Federal Government agencies
State government agencies
Libraries, information centers
Universities, colleges
Cooperative Extension
Research institutions
Professional societies
School districts and individual schools, including food service personnel and teachers
Nutrition Education and Training Program staffs
Head Start personnel
Day care personnel
Supplemental Food Program for Women, Infants and Children (WIC) and Commodity Supplemental Food (CSF) Program personnel

Reference and referral services including computer online retrieval of information are available to professionals and other interested persons.

Contact: Robyn C. Frank, Head, Food and Nutrition Information Center - 301/344-3719

FOOD
ASSISTANCE
PROGRAMS

FOOD AND NUTRITION SERVICE
Robert E. Leard, Administrator

The mission of the Food and Nutrition Service (FNS) is to provide access to a more nutritious diet for persons with low incomes and to encourage better eating patterns among

the Nation's children. The 10 programs that FNS administers and contacts for more detailed information follow.

Food Stamp Program. The Food Stamp Program helps needy households purchase the foods they need for good health. Participating families get coupons free of charge, which they exchange for food at authorized stores. The value of the coupon depends on a household's size and financial circumstances. Food stamps supplement what a family spends on food.

People apply for food stamps at their local welfare or social services office. In addition to qualifying on the basis of income, families and individuals must meet work registration requirements, maximum resource requirements, and certain citizenship and residency requirements.

Contact: Virgil Conrad, Deputy Administrator, Family Nutrition Programs - 703/756-3026

Special Nutrition Programs.

Contact: George Braley, Deputy Administrator, Special Nutrition Programs - 703/756-3052

1. Special Supplemental Food Program for Women, Infants, and Children

The Special Supplemental Food Program is commonly known as WIC. It provides nutritious food supplements to pregnant, breast feeding, and postpartum women, as well as to infants and children up to the fifth birthday. WIC is operated by local health clinics and other authorized health facilities. WIC benefits are currently provided by approximately 7,100 clinics throughout the country.

To qualify, mothers and children must be individually certified as "nutrition risks" because of dietary need and inadequate income. Each participating mother or child receives individually prescribed packages of foods high in protein, iron, calcium, vitamin A, and vitamin C.

Depending on the age and nutrition needs of the woman, infant, or child, the package includes such foods as iron-fortified cereal, eggs, juice, and either milk or fortified infant formula or cheese. In some areas, peanut butter or dry beans or peas may also be provided. Participants get nutrition education along with the supplemental foods.

WIC clinics provide supplemental foods in one of three ways. They obtain foods from local firms and distribute them directly; they arrange for home delivery; or they give mothers vouchers to exchange for specified items at authorized grocery stores. Most clinics give participants vouchers.

Contact: Barbara P. Sandoval, Director, Supplemental
Food Programs Division - 703/756-3746

2. Commodity Supplemental Food Program

The Commodity Supplemental Food Program (CSFP) distributes USDA-donated foods to low-income women and children certified by participating local health agencies. Those eligible include infants, children up to age 6, and pregnant or breast-feeding women vulnerable to malnutrition.

To take part in the CSFP, women and children must qualify for benefits under an existing Federal, State, or local food, health or welfare program for low-income people. Some State agencies also require that participants be determined to be at nutritional risk by a doctor or staff person at the local agency.

Participating women and children get prescribed food items, which they pick up at a distribution facility. They also receive instruction on how to prepare foods and practical lessons on nutrition.

The CSFP is currently operated by 23 local health agencies in 12 States.

Contact: Barbara P. Sandoval, Director,
Supplemental Food Programs
Division - 703/756-3746

3. Food Distribution Programs

Through the Food Distribution Program, USDA purchases surplus foods from U.S. markets and distributes them to State agencies for use by eligible local agencies. The foods go to schools and institutions participating in the child nutrition programs, to nutrition programs for the elderly, to needy families on Indian reservations, and to hospitals and prisons. The foods are also used to help victims of natural disasters. The largest percentage of USDA-donated foods goes to schools. Currently, schools get 70 percent of the foods donated by USDA.

Contact: Joseph Shepherd, Director, Food
Distribution Division - 703/756-3680

4. Child Care Food Program

The Child Care Food Program helps child care facilities and institutions serve nutritious meals and snacks to preschool and school-aged children. To participate, facilities and institutions must be licensed or approved to provide child care services. They must also meet certain other eligibility requirements.

The program operates in nonresidential day care centers, settlement houses, outside-school-hours care centers, family day care homes, institutions providing day care for handicapped children, and others. Participating facilities and institutions get cash assistance, USDA-donated foods, and technical guidance. In child care centers, the amount of cash assistance varies according to the family size and income of children served. In day care homes, the amount of cash assistance is based on a food service payment rate.

Contact: Samuel Bauer, Director, Child Nutrition
Division - 703/756-3590

5. Summer Food Service Program

The Summer Food Service Program for Children helps communities serve meals to needy children when school is not in session. The program is sponsored by public or private nonprofit school food authorities or local, municipal, county, or State governments. Public or private nonprofit residential camps also may be sponsors.

The program operates in areas in which at least 50 percent of the children served by the site meet the income criteria for free and reduced-price school meals. USDA reimburses sponsors for operating costs of food services up to a specified maximum rate for each meal served. Higher administrative rates are provided to rural area to encourage their participation in the program. In addition, sponsors receive some reimbursement for planning, operating, and supervising expenses.

Contact: Samuel Bauer, Director, Child Nutrition Division -
703/756-3590

6. National School Lunch and School Breakfast Programs

The National School Lunch and School Breakfast Programs help schools serve nourishing low-cost meals to children. In addition to cash assistance, participating schools get USDA-donated foods and technical guidance. Payments to schools are higher for meals served to children who qualify on the basis of family size and income for free or reduced-price meals.

Contact: Samuel Bauer, Director, Child Nutrition
Division - 703/756-3590

7. Special Milk Program

The Special Milk Program for Children makes it possible for all children attending a participating school or institution to purchase milk at a reduced price or, if they are eligible, receive it free. Reimbursement is provided for each half-pint of milk served under the program. Schools and institutions that participate in other Federal-State child nutrition programs may not participate in the Special Milk Program for Children.

Contact: Samuel Bauer, Director, Child Nutrition
Division - 703/756-3590

8. Nutrition Education and Training Program

Under the Nutrition Education and Training Program, funds are granted to the States for the dissemination of nutrition information to children and for inservice training of teachers and food service personnel. The program's major goals are:

- To encourage good eating habits and teach children the relationship between food and health.
- To train food service personnel in nutrition and food service management and to encourage the use of the cafeteria as an environment for learning about food and nutrition.
- To instruct educators in nutrition education and in the use of the cafeteria as a learning laboratory.
- To develop appropriate educational materials and curricula.

The program is for all children in public and private schools and in residential and nonresidential child care institutions. Through the program, the Department of Agriculture hopes to lay a strong foundation for community involvement in nutrition education and to contribute to general consumer awareness of the relationship between proper nutrition and health.

Contact: Alberta Frost, Director, Nutrition and Technical Services Division - 703/756-3585

Program Research and Evaluation. The Food and Nutrition Service conducts research on, and evaluation of, its programs.

Contact: Michael J. Wargo, Director, Program Evaluation Staff, Office of Analysis and Evaluation - 703/756-3117

Nutrition and Technical Services. The Nutrition and Technical Services Division (NTSD) provides technical support to FNS programs in the areas of nutrition science, nutrition education, food service management, and food science/technology. Nutritionists and food technologists at the Agency headquarters and regional offices provide coordinated assistance to State and local agencies administering FNS programs. NTSD also participates in cooperative activities with related agencies, educational organizations, industry and other groups. Brief descriptions of major areas of responsibility follow:

1. Nutrition Science

Assess the nutritional contribution of food packages offered in the FNS programs through its computerized Food Package Monitoring System. NTSD also provides consultation to program divisions on current nutrition issues; for example, those pertaining to eligibility of foods for the food packages. Division staff make recommendations on policy issues which affect nutritional aspects of program administration.

2. Nutrition Education

Interpret and apply research findings to (a) provide consultation to Federal, State and local program staff and health professionals, (b) develop guidance materials for use by program staff, and (c) develop nutrition education publications for program personnel and participants. These materials address topics pertinent to the needs of

program participants; for example, nutritional needs of pregnant teenagers, breast feeding, food buying for nutrition and economy, and adaptation of information for special populations such as native Americans and new immigrants.

3. Food Service Systems and Training

Develop regulations, issue papers, policy statements, and program aids governing meal pattern requirements and related food service issues in support of all child-feeding programs.

Develop, test, evaluate and provide technical assistance in all areas of food service management - menu planning, recipes, cooking yields, food purchasing, storage, preparation, service, sanitation, equipment, layout, merchandising, and human resource management.

4. Food Science and Technology

Provide technical assistance to the Child Nutrition Programs in all areas of human nutrition, food science, and food technology - food crediting, labeling, additives, processing, fortification, engineered foods, effects of food preparation, service and storage on nutrient retention, and food quality and safety. Administer the voluntary Child Nutrition (CN) Labeling Program.

Contact: Alberta Frost, Director, Nutrition and Technical Services Division - 703/756-3585.

FOOD INSPECTION, MARKETING, AND PROCUREMENT

AGRICULTURAL MARKETING SERVICE Vern F. Highley, Administrator

The Agricultural Marketing Service (AMS) develops quality grade standards and provides voluntary grading services for meat, poultry, eggs, and dairy products. It has responsibility also for fruits and vegetables, cotton, tobacco, and livestock; administration of marketing regulatory programs, marketing agreements and orders, research and promotion orders; Federal-State marketing improvement programs, and purchasing of foods for USDA food assistance programs.

This last area of responsibility impacts upon human nutrition. AMS purchases all the food for the feeding programs. These include meat, poultry, eggs, fish, nuts, and fruits and vegetables. Consideration is given to nutrition in these purchases. The fat, salt, sugar, and additive content are

factors in the purchase of commodities for all domestic-feeding programs. Fat content of ground beef no more than 22 percent, minimum added salt, and only lightly sweetened fruit products are considered. The specifications for these commodities are written in AMS.

Guidelines are based on information from ARS and industry. The goals are twofold and interrelated in this purchase program to cut down on waste and to assure palatability. A certain level of acceptance of the product must be considered to ensure consumption. If a product is unacceptable due to such factors as flavor, it will not be consumed, thereby impacting on the nutrition status of the population.

Contact: Edith H. Hogan, Assistant to Administrator,
202/447-4046 or Eddie F. Kimbrell, Deputy
Administrator, Commodity Services, 202/447-5231

AGRICULTURAL STABILIZATION AND CONSERVATION SERVICE Everett Rank, Administrator

The Utilization Branch, Agricultural Stabilization and Conservation Service (ASCS), develops and maintains specifications for commodities procured by the Kansas City Commodity Office of ASCS that are intended for human consumption

Contact: Ronald L. Wilson, Chief, Utilization Branch,
Commodity Operations Division - 202/447-5647

FOOD SAFETY AND INSPECTION SERVICE Donald L. Houston, Administrator

The Food Safety and Inspection Service (FSIS) safeguards safety and nutritional quality of meat, poultry, and their products through inspection and analysis and through establishment of standards, approval of labels, and monitoring of the industry for compliance with inspection laws.

Chemistry Division, Science Program. The Chemistry Division is responsible for developing the most economically feasible and improved analytical chemical methods with increased capacity, greater sensitivity, and accuracy to determine the presence of environmental contaminants and drug residues for inclusion in the ongoing Science Program. The staff also determines the presence of food additives and nutritional value of meat and poultry products. The impact of this responsibility is both national and international in its scope and significance since domestic and imported or exported meat and poultry products are analyzed. The Division:

- Manages the Accredited Laboratory Program designed to increase the effectiveness of the field inspection program; conducts a quality assurance program to assure continuous acceptable quality of analytical work.
- Participates in reviewing submitted technical information to assess its accuracy and validity. Provides professional development and training in existing and newly developed chemical methods and techniques.
- Participates with FDA to evaluate residue analytical procedures with each New Animal Drug Application (NADA).
- Conducts highly complex chemical analyses of approximately 4,000 samples of meat and poultry products per year.

Contact: R. L. Ellis, Director, Chemistry Division or G. R. Heavner, Deputy Director, Chemistry Division
- 202/447-7623

Food Ingredient Assessment Division, Science Program. The Food Ingredient Assessment Division (FIAD) is responsible for providing analytical, consultative, and planning services in the areas of food ingredients, nutrition, and product safety. The Division also provides management for monitoring programs that assess ingredients and nutrients in meat and poultry products. The impact of the work performed by the Division is national and international in scope and significance, since the evaluations of ingredients, nonfood compounds and packaging materials used in official establishments involve imported, exported, and domestic meat and poultry products. The Division:

- Conducts food consumption studies and, with other Science Divisions, conducts evaluations of exposure and estimates of health and safety impacts of food ingredients, additives, and residues.
- Coordinates the formulation of FSIS nutrition policy, recommends necessary nutritional and food safety research, and serves as the FSIS information source on nutrition and product safety related subjects.
- Develops nutritional and food safety criteria for use in formulating FSIS policy, particularly for meat and poultry products.

- Conducts approximately 10,000 paper evaluations per year of packaging materials, chemical compounds, and direct and indirect food additives used for foods regulated by FSIS to determine if they meet established safety requirements. Evaluation of nonfood compounds and direct and indirect food additives prior to their use is mandatory.

Contact: D. D. Derr, Director, Food Ingredient
Assessment Division - 202/447-7680 or E. W.
Murphy, Deputy Director, Food Ingredient
Assessment Division - 202/447-7625

Standards and Labeling Division, Meat and Poultry
Inspection Technical Services Program. The Standards and
Labeling Division carries out the Department's label
approval and auditing function for all labels that are
used on federally inspected meat and poultry products.
The Division reviews all complex labeling prior to its
use on meat and poultry and monitors those labels that
are approved in the field. The Division conducts reviews
to assure that meat and poultry products are formulated
with safe and suitable ingredients, that their labels are
truthful and not misleading, and that those labels show
all required information. Formal product standards are
developed to specify meat content and/or usual
ingredients of meat and poultry products when
industry members or consumers show particular interest in
increasing uniformity among products using the same
product name. Development of rules to permit or restrict
the uses of various food additives is the responsibility
of this office. Other regulations in the food labeling
area are also developed by the Division, and the Division
provides support and advice relating to assigned
activities of Codex Alimentarius.

Contact: R. G. Hibbert, Director, Standards and Labeling
Division - 202/447-6042, or Joseph Germano,
Deputy Director, Standards and Labeling
Division - 202/447-4293.

For additional information about any of the preceding
activities, please contact the respective person
indicated.

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